



## Happy Hour

5pm-7pm

### Cocktails

#### THE SUBURBAN \$6

*Highest Rye, Plantation Original Dark Rum,  
Ramos Port, Angostura Orange Bitters*

#### THE KING \$5

*Tap 8 Rye, Fresh Lemon Juice, Tippleman's Double  
Spiced Falernum, Bitter Truth Apricot Liqueur*

#### SPRITZ VIOLA \$5

*Cocchi Americano, Edmond Briottet Crème de  
Cassis, Fresh Lemon Juice*

### Wines

#### COER DE TERRE

*| Pinot Gris | '15 Willamette Valley, OR | \$6*

#### FOLLIES AVELEDA

*| Cabernet Blend | '13 Portugal | \$5*

### Beers

#### SAMUEL SMITH

*| Organic Cider | England | 5% | \$4.25*

#### AYINGER JAHRHUNDERT

*| Bavarian Lager | Germany | 5.5% | \$5.27*

#### SERVICE BREWING CO. GUN BUNNY

*| Belgian-Style Witbier | GA | 5.1% | \$2.93*

### Food

#### SMOKED SALMON RILLETTE

*brown sugar, apple, horseradish, chives, crème  
fraiche \$6*

#### SMOKED CRISPY FRIED CHICKEN WINGS

*2 sauces \$5*



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